

Weddings and Events at Newby Hall

In association with The Yorkshire Party Company



*“ This was the finest house
I saw in Yorkshire.”*

Celia Fiennes (1697)

Welcome to Newby Hall

The Home of the Compton Family

Welcome to Newby Hall, our treasured family home.

Built by Sir Christopher Wren in the early 1680s, Newby's architectural splendour is perfectly complemented by its timelessly elegant Robert Adam interiors, matched in beauty by the acclaimed gardens, developed and lovingly tended by generations of my family.

We are delighted to invite you to share this most idyllic of settings for your entertaining, whether a civil wedding ceremony in the house, an intimate dinner in the Statue Gallery, dinner and dancing in the walled gardens' Grantham Room, or an elaborate marquee in the grounds with panoramic views across the countryside and of Newby Hall.

Whatever your choice of reception, your guests are free to feel at home in our home, be it wandering through the rooms, champagne and canapés in hand, or strolling through the tranquil gardens enjoying a moment's solitude whilst photographs are being taken.

We are justifiably proud of our catering service, expertly delivered by the renowned Yorkshire Party Company, with whom we share the highest standards and values. They create inspirational menus tailored to individual requirements, delivering exquisite food and superlative wines whilst you relax with your guests.

I warmly invite you to visit Newby to experience at first hand all that it has to offer, and to meet our Event Managers, Lucy Wright and Jane Nordli and dedicated team of staff. They are happy to put themselves at your service.

Richard Compton

“ Thank you for providing us with the perfect setting for our wedding. As one of our favourite places in Yorkshire, it was a dream come true to be married at your beautiful home and to share it with our guests.”



Exclusively yours for the day

It is our privilege to assist you in the planning and preparation of one of the most important days of your life. If you decide upon us to host your celebration, yours will be the only wedding at Newby Hall on your chosen day.

We have on hand an expert team of professionals to ensure that every detail is attended to before and during the day: peace of mind is included in the service we offer so that you may enjoy your preparations and fully relax with your guests.

Within the house there are two intimate spaces licensed for civil ceremonies – both set against beautiful Georgian backdrops: the Statue Gallery and the Library. Receptions may be held in the house itself, in a marquee in the grounds, or in the Grantham Room; a purpose-built building within the picturesque walled gardens.

Having viewed Newby Hall and the wealth of choices available, it is a simple matter for us to prepare with you a detailed programme dedicated to your celebration, incorporating as many elements as you would wish, within your budget.



Newby Hall Facility Fees

Statue Gallery Wedding Ceremony (up to 90 guests)	£2500
Library Wedding Ceremony (up to 100 guests)	£2500
Library Wedding, Dinner in Statue Gallery (up to 80 guests)	£4500
Marquee Site	£3000
Statue Gallery Drinks Reception, following ceremony in Library	£1000
The Grantham Room (reception up to 150 guests)	£2000
Statue Gallery Dinner (up to 80 guests)	£4000
All prices are subject to VAT	

The Grantham Room at Newby Hall

Idyllically situated amid Newby Hall's picturesque walled gardens, with panoramic views over fruit trees and country garden flowers, this light and airy room can accommodate up to 150 guests.

The Grantham Room's large windows and walls can be dressed to any style or theme, or, for a touch of classic elegance, simply adorned with candle-light and flowers.

Adjoining the Grantham Room and available to you, is the garden restaurant area. This hexagonal room, fitted out with lounge furniture and coffee tables, can be used as a place to relax and hold quiet conversation.

Newby Hall is proud to be in partnership with the Yorkshire Party Company which delivers exquisite food with impeccable service to the restaurant adjoining the Grantham Room, and provides a catering service par excellence for all events held at the Hall. Established in 1996, YPC's dedicated and experienced team pride themselves in working closely with their clients to create inspirational menus to budget.

The Grantham Room is ideal for weddings, private parties, christenings and corporate events.



“The canapés were delightful, the meal was wonderful and the service professional and unobtrusive. A huge thank you to all at The Yorkshire Party Company for going that extra mile to ensure our day ran perfectly.”

Corporate Events at Newby Hall

The epitome of Georgian elegance and grandeur, Newby Hall – opulent, timeless and tranquil – provides an inspirational setting whatever your corporate event, with all the facilities to match.

Whether it's a strategy meeting, a brainstorming session, a hospitality lunch or leisurely conversation whilst strolling through the glorious gardens between events, all can be accommodated.

The Library and Statue Gallery within the hall can cater for theatre-style meetings or business lunches for up to 80 delegates. Larger events can be staged in the Grantham Room, ideally situated in the picturesque walled gardens. This purpose-built function-room can host meetings in most styles – theatre, break-out meetings, individual desk seating – for up to 100 delegates.

The day delegate rate starts from £55 per person per day, inclusive of lunch, car parking and Newby Hall Event Manager to plan and host your event.

You are most welcome to make an appointment to view all that Newby has to offer.



“Our thanks to the professional, smart, efficient team of staff. The event was a huge success and we thank you for your valued and experienced advice, meticulous planning and co-ordination.”

Magical Marquees at Newby Hall

With the River Ure flowing close by, acres of rolling countryside stretching away to the horizon and a skyline devoid of any evidence of the modern age, Newby Hall's marquee site is the choice of many for their wedding reception (and a natural choice in 2006 for the shooting of Jane Austin's Mansfield Park).

Situated off the West Terrace and benefiting from the rosy hues of late afternoon and early evening sun, few locations can match this unspoilt corner of North Yorkshire for scale, grandeur and sheer beauty. And few sights are more glorious than a bridal party traversing the lawned West Terrace before wending its way over the bridged ha-ha to a magical marquee reception.

Our recommended supplier offers a tailor-made service devoted to delivering the marquee of your dreams. Their all-inclusive packages attend to every detail from sparkling starlit ceilings over the dance floor, board flooring with new carpet, chandelier lighting, dance floor and red carpet lining your walk from the West Terrace to the marquee.

Example marquee packages:

80 guests:	£4500
100 guests:	£5100
150 guests:	£6500

Prices net of VAT



"It was the best day of my life. I truly believe there is no better place to celebrate your special day than in the sun at Newby Hall. It is warm, unpretentious, quirky and very beautiful."

Spring, Summer Canapés

Tiny Caesar salad in parmesan filo baskets, finished with deep fried anchovy, quail eggs and caper flowers

Smoked chicken infused in lemon, garlic and basil, wrapped in Parma ham and finished with sun-blushed tomato and caper buds

Bark sticks of mozzarella and baby tomatoes with basil pesto

Bruschetta of char-grilled Provençal vegetables with a garlic scented soft cheese and basil

Chilli and coriander scented king prawns served with a lime dip

Fresh figs and mascarpone wrapped in prosciutto served on a honey comb

Crispy Peking duck in sesame filo cases finished with our own plumb sauce and very fine spring onion

Steamed asparagus spears in bamboo baskets with lemon hollandaise

Tempura of Chinese mushrooms, aubergine, courgette (flowers in season) with sesame, coriander and mild chilli batter and sour dipping sauce



Basket of quail eggs, baby English vegetables, toasted nuts and vegetable chips with creamy dips

Salmon hollandaise with watercress en croute

Thai fishcakes with sesame seeds and a Thai dipping sauce served on banana leaves

Sushi of tuna and salmon with sweet pancake rolled with sticky rice

Lemon grass, coconut and lime steamed scallops and prawns served in little glasses

Seared tuna crusted with chilli and coriander served with home-preserved pink ginger and Japanese wasabi horseradish

Vietnamese pork spring rolls served with Nuoc Cham dipping sauce

Spicy minced chicken on lemon grass sticks with a sweet mango salsa

Crispy sesame prawn toast with sour fish sauce dip

Cajun chicken on bark sticks with a coconut and peanut sauce served on palm leaves



A taste of our Spring, Summer Menus

Little Square of Honey comb Topped with Quenelle of Mascarpone Served with Fresh Fig and Parma Ham finished with Heather sprigs.

Pink roast lemon, and rosemary Scented Rack of lamb Carved and Served on Creamy Parmesan Parsnip Gratin, with Crispy French roast Potatoes, Summer Sugar snap Peas and Confit of Cherry Vine tomatoes finished with Red current Jus.

Trio of English Summer Desserts, Summer Berry Pudding with clotted Cream, Strawberry Trifle with Crème Anglaise in little glass with Fingers of Crisp almond Biscotti, and Tiny White chocolate cheesecake with Raspberry.

Summer sun ripened Cubes of Gallia, Cantaloupe and Water Melons Served with a Strawberry and Orange Minted Dressing with Curls of Jambon Cru and Rocket Salad.

Medallions of Monk fish, Salmon and Crevette in a Cream of White wine, Tomato ,Chilli and Thyme served with Crisp Sauté Potato and Wilted summer spinach, courgettes and Garden Peas.

Terrine of Dark Chocolate served with a white chocolate and grand Marnier sauce finished with Summer Berries and Amaretto Crunch.



Elegant Buffalo Mozzarella and Sweet vine ripened Tomato Salad, drizzled with Basil Scented Oil, Cracked Black Pepper and Summer Mizuna Salad.

Tender loin of Free Range pork with a stuffing of purple sage, apple and parsley, wrapped in Proscuitto, served on a bed of Minted Pea and Potatoes mash with a cider and grainy mustard sauce finished with Flowering Tempura of courgette.

Vanilla bean Pannacotta with Preserved Pods, served with fresh summer berries and hearts and Twists of lemon shortbreads.

Summer Gazpacho shooter served with long dipping crostini, a skewer of Tarragon and Lemon Scented Prawns and a quenelle of fine Avocado cream.

Fillet of Beef served rare in medallions with a dark beef jus. Served with baby salt roast potatoes, and summer Garden Vegetables Crowned with a Baby Yorkshire Pudding.

Dark Chocolate Tart served with vanilla pod ice cream and Raspberry baked Peach.



Bespoke three course menus from £40 per head (ex VAT).

Autumn, Winter Canapés

Dill and lemon scented drop scones topped with ruby red Gravadlax and sweet mustard dressing

Walnut toasted tomato-bread with horseradish, very rare fillet of beef and thyme roast cherry tomatoes

Caramelised red onion and goat's cheese tarts with fresh thyme

Leek and smoked bacon filo tarts with Swiss cheese and fresh herbs

Shooters of vodka-spiked wild mushroom and crème fraiche soup, served with a long thin crouton

Tiny autumn salad in parmesan filo baskets, finished with orange, walnuts, quail eggs and caper flowers

Tiny tartlet of black pudding and foie gras with golden apple chutney brûlée topping

Rare fillet of beef served in a little Yorkshire pudding with horseradish cream

Sizzling toad in the hole made with our custom made designer sausages

Very special custom-made country herb sausages baked with grainy mustard and honey served in wooden dishes with creamy herb mash dip



Scottish smoked salmon with fresh dill, black pepper and lemon butter on whole-meal brown bread

English goats cheese with fresh figs and crisp pancetta served on pure butter croute

Terrine of pork, duck and cranberry on crisp bruschetta served with a shooter of sloe gin

Lemon and dill scented blini topped with beetroot cured salmon and sour cream with chives etc

Basket of quail eggs with celery salt

Baby fish 'n' chips served in steamer baskets with Maldon salt and home made tartar sauce and minted pea puree

Tartar of venison with bitter chocolate and hazelnut served in little spoons

King scallops in a lemon grass and ginger broth with a little chilli and fresh coriander served in shooter glasses

Wild mushroom risotto cakes with melting goats cheese and thyme

Heather honey and grainy mustard baked cocktail sausages served with creamy herb mash



A taste of our Autumn, Winter Menus

Seared scallop, salmon and monkfish with julienne of leek served on a crisp wafer-thin butter puff pastry base and finished with a herb beurre blanc.

Medallions of deep juniper-smoked venison on a celeriac and beetroot rosti, savoy and caraway chiffonnade and fine green beans.

Rich chocolate terrine served with a honey and ginger glaze and crunchy amaretto dust.

Provençal roast vegetable bruschetta with chargrilled artichoke, zucchini and aubergine stacked with goats cheese, quail eggs, olives and rocket mayonnaise finished with long crisp pancetta strips and golden angel hair of leek.

Tornados of fillet of beef with a rich mushroom and chicken liver parfait crowned with a fine butter puff pastry top on a bed of caramelised balsamic thyme roast root vegetables. Red wine jus and French beans.

Red wine and cinnamon poached pears with a hot butterscotch sauce on a shortbread base with cinnamon cream.



Caramelised red onion and cherry tomato tart tatin served with buffalo mozzarella and watercress salad.

Seared lemon, honey and rosemary carved rack of lamb with a red wine and redcurrant jus served with olive oil French roast potatoes, green beans and parmesan crusted parsnips.

Spiced blueberry and ricotta tart served warm with blueberries, dusted with cinnamon and finished with clotted cream or ice cream.

Filet of halibut, served on a fine herb cream with a black caviar finish.

Boneless breast of partridge wrapped in pancetta served with a juniper and port sauce and savoy chiffonnade, vichy carrots and crisp game chips.

Lemon and lime soufflé.

Hot crab and gruyère tart on a bed of bitter leaf and rocket with raspberry vinegar dressing.

Fillet of pork tenderloin with an aubergine, spinach, pinenut and herb farci, wrapped in Parma ham served on a risotto cake of wild mushroom finished with parmesan and salsa verde.

Peach tart tatin served with Greek yoghurt and drizzled with warm acacia honey.

Bespoke three course menus from £40 per head (ex VAT).



Drinks Menu

An extensive list of champagnes, wines and cocktails are available on request.

From tongue tingling Cocktails and Mocktails to fine Wines and Champagnes, our drinks are chilled to the perfect temperature, served in fine glassware and beautifully presented to add style and elegance to your occasion.

Champagne Cocktails

Peach Bellini - Fresh peach puree, topped with our House Champagne - delicious on a warm summer's day

Kir Royal - Crème de Cassis, our House Champagne and a fresh raspberry - a glass of slightly sweet sparkling blush

Cool as a Cucumber - A lime, mint and Earl Grey infusion with a good dash of Vodka and little sugar syrup, ribbons of wafer thin curled cucumber and topped with Champagne - a truly different and elegant cocktail

English Rose - Strawberries blended with Havana Rum and brown sugar topped with our Australian sparkling wine - for a delightfully, fresh cocktail



Non Alcoholic Cocktails

Yorkshire Party Summer Berry Punch - Summer berries crushed with fresh lemons and ice, topped with cranberry juice and garnished with skewers of fruits

Ginger Mule without the Kick - Cloudy ginger beer, fresh lime juice crushed with mint leaves and Angostura Bitters for a long refreshing drink

Elderflower Zing - Fresh lemons and limes squeezed, sweetened with elderflower cordial and topped with sparkling water over slices of citrus fruit, fresh mint leaves and lots of ice

Summer Classics

Pimms - Served in long glasses with either Vodka or Gin based Pimms with tall batons of cucumber, fresh strawberries, slices of sweet apple and mint leaves mixed with our house blend of ginger ale and lemonade for the perfect English summer drink

Bucks Fizz - Freshly squeezed oranges and a little grenadine to give sweetness and blush to this classic drink, topped with our Australian sparkling Chardonnay - a classic favourite

Beers, Lagers and other drinks - We specialise in using local breweries to delight the 'Real Ale Lovers' - bottled or cask we can produce extensive options on request.

Our wines and champagne list is reasonably priced and covers a vast range offering the very best quality and value. For those who wish to supply their own drinks we will chill it and serve it for you - a corkage fee will be charged to your account.



Our Unique Touches

- Your personal wedding co-ordinator to help you plan and lead you through your day.
- Full design and drink design service.
- Crisp white table linen, fine crockery and glassware.
- Professional team of staff.
- Flower, table decoration and styling advice.
- A vast array of coloured table linen and chair covers can be sourced.
- Our tried and tested knowledge of photographers, florists, carriages, string quartets, pianists, harpists.
- Open flame torches on arrival and departure.
- Entrance Hall flowers.
- Exclusive use of the house and gardens.
- Use of Homer Bedroom for the Bride.
- Optional late licence.
- Special accommodation rates at selected hotels.



“Your warm and calming personality made dealing with you an absolute pleasure and that came across to all our guests who have commented on the incredible staff at Newby.”

Get in Touch

In the first instance, please call or email our events manager, outlining your requirements and the dates you have in mind. We would recommend that you visit the house and gardens and meet us to discuss how we can achieve your perfect day.

Contact

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How to find us

- 2 miles off A1(M) at Junction 48 exit (signposted)
- 40 minutes (23 miles) from York
- 45 minutes (27 miles) north east of Leeds/Bradford Airport
- 30 minutes (15 miles) from Harrogate